



**EAS 145: 2017**

ICS 67.160.10

## **FINAL DRAFT EAST AFRICAN STANDARD**

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**Gin — Specification**

**EAST AFRICAN COMMUNITY**

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*P.O.Box 1096*  
*Arusha*  
*Tanzania*  
*Tel: 255 27 2504253/8*  
*Fax: 255 27 2504481/2504255*  
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## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

FDEAS 145 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the first edition EAS 145:2000, which has been technically revised.



## Gin — Specification

### 1 Scope

This final draft East African Standard specifies the requirements and methods of sampling and test for gin.

### 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 66, *Guidelines for the use of flavourings*

CODEX STAN 192, *Codex general standard for food additives*

EAS 12, *Drinking (potable) water — Specification*

EAS 38, *General standard for the labelling of pre-packaged foods*

EAS 39, *Hygiene in the food and drink industry — Code of practice*

EAS 100, *Food stuffs — Methods of determination of Lead*

EAS 144, *Neutral spirit — Specification*

EAS 123, *Distilled water — Specification*

### 3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

#### **gin**

Potable alcoholic beverage made from neutral spirits and flavoured with juniper berries .with or without flavours of other aromatics.

### 4 Requirements

#### 4.1 General requirements

The ingredients for gin may include the following:

- a) neutral spirit conforming to EAS 144;

- b) demineralised water or distilled water conforming to EAS 123 or; and
- c) flavouring agent, if used, in accordance CAC/GL 66.

**4.2 General requirements**

**4.2.1** Gin shall be clear and shall not develop any turbidity on being diluted with water and shall be free from sediments or suspended matter of any type even at sub-zero temperature. Gin shall have the characteristic taste associated with the gin

**4.2.2** Gin shall be free from any ingredients injurious to health.

**4.3 Specific quality requirements**

When tested in accordance with EAS 104, gin shall comply with the requirements given in Table 1.

**Table 1 — Quality requirements for gin**

Characteristic	Requirement	Test method
Ethanol content, % v/v, at 20 °C, min.	37.5	EAS 104
Total acids as acetic acid, mg/L of absolute alcohol, max.	100	
Volatile acids as acetic acid, mg/L of absolute alcohol, max.	50	
Esters as ethyl acetate, mg/L of absolute alcohol, max.	100	
Higher alcohols as amyl alcohol, mg/L of absolute alcohol, max.	50	
Aldehydes as acetaldehyde, mg/L of absolute alcohol, max.	5	
Methanol, mg/ L, max.	50	

**5 Food additives**

Food additives may be used in the preparation of gin in accordance with CODEX STAN 192.

**7 Hygiene**

Gin shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

**8 Weights and measures**

The volume and fill of gin shall comply with the weights and measures regulations of Partner States or equivalent legislation.

**9 Packaging**

**9.1** Gin shall be packaged in suitable food grade containers.

**9.2** Gin shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality

## 10 Labelling

In addition to the requirements of EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) common name as 'Gin';
- b) name, physical location and address of manufacturer; importer/bottler
- c) ethyl alcohol content, % by volume;
- d) net content;
- e) batch identification number/code;
- f) country of origin; and
- g) statutory warnings.

## 11 Sampling and test

Sampling and testing of gin shall be done in accordance with respective clause of EAS 104.





